

DESSERTS

- 70 ข้าวเหนียวมะม่วง Khao Niew Mamuang,5.95
Sticky coconut rice with mango sprinkled with
sesame seeds
- 71 ก๋วยเตี๋ยวทอด Khluay Thod5.95
Thai banana fritters with honey, sesame seeds
and vanilla ice cream
- 72 ไอศกรีม Ice Cream4.95
vanilla ice cream
- 73 ขนม Homemade dessert of the day5.95

DRINKS

- Wine corkage per bottle 2.30
- Beer corkage per bottle 90p
- Spirits corkage per bottle 3.00
- Ready mixed spirits corkage per can/bottle 90p
- Soft drinks by the glass 175ml 2.30
- Coke, diet coke, ginger beer, fanta, lemonade, ginger
beer, San Pellegrino Rossa, apple, orange, mango,
cranberry or pineapple
- Still or sparkling water 330ml 3.00
- Still or sparkling water 750ml 4.65
- Coconut juice 3.00
- Thai iced Tea 3.00
- Thai lemon tea 3.00
- Pot of Tea 3.00
- Peppermint, Jasmine, green, or traditional English*
- Cappucino 2.80
- Espresso 2.20
- Double Espresso 2.80
- Americano 2.80
- Latte 2.80
- Decaffinated versions available*

BO TREE KITCHEN VEGETARIAN FOOD

STREET FOOD, THAI SALADS & SOUPS

*Fresh herbs and spices are flown in weekly all the way from Thailand to Belfast to create that authentic Thai taste.
Then all our dishes are handmade and cooked to order in the Bo Tree kitchen for your enjoyment.*

- 9 ผักชุบแป้งทอด Pak Chup4.95 
Mixed vegetables, dipped in batter, crispy fried and
served with a sweet chilli sauce.
- 91 เต้าหู้ทอด Tofu Tord4.95 
Crispy fried Tofu with sweet chilli sauce and peanuts.
(can be served without nuts)
- 7 ขอบี้ทอด Popia Thod5.25 
Crispy fried spring rolls stuffed with vermicelli and mixed
vegetables and
served with a sweet and sour chilli dip .
- 131 ส้มตำ Som Tam 7.95 
Green papaya salad, spicy, crunchy and tangy in flavour
with shredded green papaya,
tomatoes, fine beans, carrots, lime juice and chillies (can
be made without nuts).
- 16 ต้มยำเห็ด Tom Yam Het 5.45
Hot and spicy mushroom soup with lemon grass,
galangal,
lemon juice, kaffir lime leaves and coriander.
- 48 ต้มยำเห็ด Tom Ka Het.....5.45
Mushroom soup in coconut milk with lemon grass,
galangal, lemon juice,
kaffir lime leaves and coriander.


STIR FRIES & CURRIES

- 49 แกงเขียวหวานผัก Gaeng Kaeng Kheaw Wan 7.95
Green curry with vegetables in coconut milk, Thai
aubergines, lime leaves, bamboo & chilli.
- 50 แกงเผ็ดผัก Gaeng Phet Pak 7.95
Red curry with vegetables with coconut milk, thai
aubergines,
lime leaves, bamboo & chilli.
- 51 ผัดเผ็ดเต้าหู้ Pad Phet Tao Hu 7.95
Stir fried tofu with curry paste, Thai herbs, lime leaves
and baby aubergines.
- 52 ผัดเผ็ดผัก Pad Phet Pak 7.95

Stir fried mixed vegetables with curry paste, Thai herbs,
baby aubergines and lime leaves.

- 411 กล้วย Gaeng Massaman7.95 
A mild southern curry with distinctive flavours of star
anise
and tamarind, with potatoes, peanuts and vegetables (can
be cooked without nuts).
- 412 แกงเหลือง Gaeng Lueang7.95
Thai yellow coconut curry, with turmeric, cumin,
potatoes, tamarind and vegetables.
- 42 ผัดผักรวมมิตร Phat Pak Luam Mit.....6.75
Stir fried seasonal vegetables in oyster sauce.
- 43 ผัดบล็อกโคลี่ Phat Broccoli6.75
Stir fried broccoli with oyster sauce and green and red
peppers.
- 53 ผัดผักขิง Phat Pak King.....6.95
Stir fried seasonal vegetables in oyster sauce, ginger and
Fung Gu mushrooms.

NOODLES AND RICE

- 2 ก๋วยเตี๋ยวผัดไทยเจ Kueytiew Phai Thai Jay7.95 
Vegetarian rice noodles in a sweet and sour sauce and
beansprouts garnished with peanuts with or without egg
(can be cooked without nuts).
- 44 ก๋วยเตี๋ยวเส้น Kueytiew Phol.....3.95
Stir fried rice noodles with beansprouts
- 45 ข้าวผัดไข่ Khao Phat Khay2.60
Egg fried rice.
- 46 ข้าวสวย Khao Suay2.50
Plain steamed Thai rice .
- 47 ข้าวเหนียว Khao Niew2.60
Steamed sticky rice.
- 471 ข้าวกรรมา Khao Ka Ti2.60
Plain steamed coconut rice .



BO TREE KITCHEN THAI RESTAURANT



ครัวต้นโพธิ์

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STREET FOOD, THAI SALADS & SOUPS

- 1 ก๋วยเตี๋ยวผัดไทย Kueytiew Phat Thai 8.45, 8.95 🥜
A traditional Thai dish of fried rice noodles with chicken, king prawns, bean sprouts, crushed peanuts and egg (*can be cooked without nuts*).
- 2 ก๋วยเตี๋ยวผัดไทยเจ Kueytiew Phai Thai Jay 7.95 🥜
Vegetarian rice noodles cooked as above with or without egg (*can be cooked without nuts*).
- 3 ก๋วยเตี๋ยวน้ำ Kueytiew Nam 7.25, 7.85, 7.95
Classic Thai rice noodle soup with Luk chin, (savoury rice balls) and a choice of chicken, beef or prawn.
- 4 ผัดซีอิ๊ว Pad Siew 7.95, 8.25, 8.85, 8.95
Traditional wide flat Hor Fun rice noodles in flavoursome sauce with a choice of vegetables, chicken, beef or seafood.
- 5 ก๋วยเตี๋ยวขี้เมา Kueytiew Ki Mao 🍷 7.95, 8.25, 8.85, 8.95
Drunken noodles with extra spicy Hor fun rice noodles with a choice of vegetables, chicken, beef or seafood.
- 6 สะเต๊ะ Sateh 5.25 🥜
Marinated strips of chicken sateh, on bamboo skewers, charcoal grilled and served with spicy peanut sauce.
- 7 บอเปี้ยะทอด Popia Thod 5.25 🌿
Hand made crispy fried spring rolls stuffed with vermicelli noodles and mixed vegetables, served with sweet chilli sauce.
- 8 กุ้งชุบ Kung Chup 5.95 🌿
King prawns, dipped in batter, crispy fried and served with a sweet chilli sauce.
- 81 ปลาหมึกทอดกรอบ Plaa Meuk Thod 5.95 🌿
Crispy fried Calamari with tamarind sauce.
- 9 ผักชุบ Pak Chup 4.95 🌿
Mixed vegetables, dipped in batter, crispy fried and served with a sweet chilli sauce.
- 91 เต้าหู้ทอด Tofu Tord 4.95 🥜
Crispy fried Tofu with sweet chilli sauce and peanuts. (*can be served without nuts*)

- 10 ลาบไก่ Laab Gai 🍷 8.85
Finely minced chicken cooked with lemon juice, mixed with dried chilli, red onions, galangal and ground rice. A spicy fragrant north eastern Thai dish.
- 11 ลาบเนื้อ Laab Neua 🍷 8.95
Finely minced beef cooked with lemon juice, mixed with dried chilli, galangal and ground rice.
- 12 ปลากุ้ง Plar Kung 🍷 9.25
Prawn salad seasoned with fresh lime leaves, lemon grass and chilli. Served on a bed of lettuce and onion.
- 13 ยำเนื้อ Yum Neua 🍷 8.95
Spicy beef salad served with cucumber, tomatoes and onion.
- 131 ส้มตำ Som Tam 🍷 7.95 🥜
Green papaya salad, spicy, crunchy and tangy in flavour with shredded green papaya, tomatoes, fine beans, carrots, lime juice and chillies (*can be prepared without nuts*).
- 14 ต้มยำกุ้ง Tom Yam Kung 🍷 5.95
A light, delicate, spicy prawn and mushroom soup with lemon grass, a little chilli and lime juice.
- 15 ต้มยำไก่ Tom Yam Gai 🍷 5.85
Hot and sour chicken and mushroom soup, with lemon grass, a little chilli and lime juice.
- 16 ต้มยำเห็ด Tom Yam Het 🍷 5.45
A spicy clear mushroom soup with lemon grass, a little chilli and lime juice.
- 17 ต้มข่าไก่ Tom Ka Gai £5.85, £5.95
A fragrant rich coconut soup with chicken or prawn, mushrooms, lemon grass, galangal and lime juice.

CHICKEN DISHES

- 18 ไก่กระเทียมพริกไทย Gai Gratiem Prik Thai 7.95
Stir fried chicken with garlic, pepper and coriander.
- 19 ไก่ผัดเผ็ด Gai Pad Ped 🍷 8.85
Stir fried chicken with curry paste, Thai herbs and lime leaves.
- 20 ไก่ผัดขิง Gai Pad King 7.95
Stir fried chicken with ginger, Fung Gu mushrooms and onions.
- 21 ไก่ผัดเม็ดมะม่วง Gai Pad Med Mamuang 7.95
Stir fried chicken with cashew nuts, dried chilli and onions.
- 22 ไก่ผัดกระเทียม Gai Pad Kapaow 🍷 8.55
Stir fried minced chicken with Thai holy basil, oyster sauce and fresh chillis.

PORK DISHES

- 23 หมูผัดเผ็ด Mu Pad Ped 🍷 8.85
Stir fried pork with curry paste, Thai herbs, lime leaves and baby aubergines.
- 24 หมูกระเทียมพริกไทย Mu Gratiem Prik Thai 7.95
Stir fried pork with garlic, pepper and coriander.
- 25 หมูผัดขิง Mu Pad Khing 7.95
Stir fried pork with ginger and Fung Gu mushrooms.
- 251 คั่วกลิ้ง Krua King 🍷 8.95
Aromatic spicy dry curried minced pork with turmeric, peppercorns, kachai and chillis.

BEEF DISHES

- 26 เนื้อผัดน้ำมันหอย Neua Pad Namman Hoi 8.85
Stir fried beef in oyster sauce with mushrooms, spring onions and pepper.
- 27 เนื้อผัดขิง Neua Pad Khing 8.85
Stir fried beef with ginger, Fung Gu mushrooms and onions.
- 28 เนื้อผัดกระเทียม Neua Pad Kapaow 🍷 8.95
Stir fried minced beef with Thai holy basil and fresh chillis.
- 29 เนื้อกระเทียมพริกไทย Neua Gratiem Prik Thai 8.85
Stir fried beef with pepper, garlic and coriander.
- 30 เนื้อผัดเผ็ด Neua Pad Ped 🍷 8.95
Stir fried beef with curry paste, Thai herbs, lime leaves and baby aubergines.

SEAFOOD DISHES

- 31 กุ้งผัดกระเทียม Kung Pad Kapaow 🍷 8.95
Stir fried whole king prawns with Thai holy basil, oyster sauce and fresh chillis.
- 32 กุ้งผัดพริกเผา Kung Pad Prik Pao 🍷 8.95
Sweet chilli prawns cooked with Thai basil, spring onions and cashew nuts.
- 33 กุ้งกระเทียมพริกไทย Kung Gratiem Prik Thai 7.95
Prawns cooked with garlic, pepper and coriander.
- 34 กุ้งผัดเผ็ด Kung Pad Ped 🍷 9.45
Stir fried king prawns with curry paste, Thai herbs and lime leaves.
- 35 ผัดเผ็ดทะเล Pad Ped Taleh 🍷 9.65
Stir fried mixed seafood with Thai herbs, lime leaves, lemon grass and oyster sauce.

FISH DISHES

- 37 ปลาราดพริก Plaa Lad Prik 🍷 9.95 🌿
Fillet of Basa, battered and deep fried, served with ginger, chillis and Thai herbs.
- 38 ปลาชุบ Plaa Choo Chee 🍷 9.95 🌿
Fillet of Basa, battered and deep fried, served with a rich red coconut curry with lime leaves and chillies

CURRIES

- 39 แกงเขียวหวาน Gaeng Keo Wan 🍷 7.95, 8.85, 8.95
Green curry with chicken, beef or prawns, baby aubergines, lime leaves, sweet Thai basil, bamboo shoots and chillis.
- 40 แกงเผ็ด Gaeng Phet 🍷 7.95, 8.85, 8.95
Red curry with chicken, beef or prawns, baby aubergines, lime leaves, sweet Thai basil, bamboo shoots and chillis.
- 41 แกงพะเนาะ Gaeng Panaeng 🍷 7.95, 8.85, 8.95
Rich chicken, beef or prawn curry in coconut cream.
- 411 มัสมั่น Gaeng Massaman 7.95, 8.85, 8.95 🥜
A mild southern curry with distinctive flavours of star anise and tamarind, with potatoes, peanuts and a choice of chicken, beef, prawn or vegetables (*can be prepared without nuts*).
- 412 แกงเหลือง Gaeng Lueang 7.95, 8.85, 8.95
Thai yellow coconut curry, with turmeric, cumin, potatoes, tamarind and vegetables, chicken, beef or prawn.

VEGETABLES

- 42 ผักต้มรวมมิตร Phat Pak Luam Mit 6.75
Stir fried seasonal vegetables in oyster sauce.
- 43 ผักบล็อกโคลี่ Phat Broccoli 6.75
Stir fried broccoli with oyster sauce.

NOODLES & RICE

- 44 ก๋วยเตี๋ยวปลา Kueytiew Phol 3.95
Stir fried plain rice noodles with beansprouts
- 45 ข้าวผัดไข่ Khao Phat Khay 2.60
Egg fried rice.
- 46 ข้าวสวย Khao Suay 2.50
Plain steamed Thai jasmine rice so named because of its subtle floral aroma when cooked.
- 47 ข้าวเหนียว Khao Niew 2.60
Steamed sticky rice served in a bamboo pot.
- 471 ข้าวกระยahi Khao Ka Ti 2.60
Plain steamed coconut rice